

Carménère Reserva Privada 2007

Complex, spicy, with a long finish

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	90% Carménère 10% Cabernet Sauvignon
Alcohol:	14,1 %
Total Acidity:	3,70 g/L (H ₂ SO ₄)
pH:	3,31
Residual Sugar:	3,0 g/L

TASTING NOTES

Made from a careful selection of our best grapes from mature vines, this wine is aged in new French oak barrels for 10 to 12 months. Carménère Reserva Privada has a deep ruby-red color with dark shades of violet, aromas of black ripe fruits, blackberries, cherries, and an elegant frame of coffee, cacao and spicy notes. Firm and soft tannins support a smooth, lingering finish. This wine, drinking well now, has high potential for graceful aging in the bottle.

Ideal to serve at 16-18°C, with white meats, turkey, quail, pork, grilled fish and pasta.



AWARDS

- Commended Medal, Decanter World Wine Awards 2011

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.